

The history of The Travelers Rest dates back to 1876. Located on Route 100, at the time a main thoroughfare, it was a welcome coach stop for weary travelers. As the surrounding areas developed The Travelers Rest has continued to offer a dining experience compatible with the needs of our guests. All of our dining rooms offer a sense of tranquility with fireplaces, and views of Formal Gardens, Waterfall, Seasonal Displays and Outdoor Dining.

The legacy of The Travelers Rest bestows the ideas by which management operates today. We will always strive to provide food, service and ambiance to satisfy the most discerning tastes.

To all our Guests, Employees and Friends who have shared a moment of their lives with us We Offer a SincereThank You !

Due to overwhelming demand we have now adopted an ala carte menu , which should give our guests more freedom in their choices. Dinner includes Tossed Garden Salad, Entree, choice of potato and vegetable du jour.

“ If you have a food allergy, please speak to the owner, manager, chef or server”

Appetizers

Melon in Season 5.50	Penne ala Vodka 8.95
Ochsenmaul Salat 5.95	Ravioli du Jour 8.95
Fresh Fruit Medley 5.95	Smoked Trout 9.95
Homemade Suelze 6.95	Baked Stuffed Clams 10.95
Prosciutto & Melon 6.95	Escargots Bourguinonne 12.95
Chopped Chicken Liver 6.95	Jumbo Shrimp Cocktail 12.95
Artichoke Hearts Vinaigrette 6.95	Smoked Nova Scotia Salmon 12.95
Fresh Tomato & Mozzarella 7.95	Jumbo Lump Crabcakes 14.95
Marinated Herring, cream sauce 7.95	

Onion Soup Au Gratinee 6.50

Soup Du Jour 5.95

Tossed Garden Salad, russian, bleu cheese, dijon vinaigrette, or creamy herb dressing

Caesar Salad 8.95
romaine, parmagiana, anchovies and croutons

Patricia Salad 8.95
mesclun salad, dried cranberries, walnuts, goat cheese and raspberry vinaigrette

Spinach Salad 9.95
mushrooms, roasted peppers, baby eggplant, gorgonzola cheese and balsamic vinaigrette

Beef, Veal and Poultry

Chicken Cordon Bleu, stuffed with ham and swiss cheese.....	23.95
Boneless Chicken Breast served francaise, marsala or piccata.....	23.95
Fresh Roast Duckling with sauce bigarrade.....	28.95
Veal Scallopine, served francaise, marsala or piccata.....	28.95
Certified Angus Sirloin Steak with mushrooms and fried onions.....	30.95
Baked Rack of Lamb served with mint jelly.....	32.95
Sliced Filet Mignon with mushrooms and fried onions.....	32.95
Chateaubriand, served with sauce bearnaise	32.95
Beef Wellington, filet mignon, duzelle, puff pastry.....	34.95

Fresh Seafood Selections

Norwegian Salmon, served broiled or poached with dill sauce.....	24.95
Dry Boat Sea Scallops, served with tartar sauce.....	26.95
Jumbo Shrimp served scampi or francaise with linguini or potato....	26.95
Baked Stuffed Shrimp, with crabmeat stuffing.....	27.95
Swordfish Steak, served blackened or broiled.....	28.95
Jumbo Lump Crab Cakes with cajun dipping sauce.....	28.95
Single Lobster Tail served with drawn butter.....	Market Price
Surf and Turf, filet mignon and lobster tail, drawn butter.....	Market Price
Twin Lobster Tails, served with drawn butter.....	Market price

Traditional Favorites

Hungarian Beef Goulash with homemade spaetzle.....	24.95
Kasseler Rippchen (smoked pork loin) with homemade sauerkraut..	24.95
Sauerbraten, served with red cabbage and dumpling.....	26.95
Wiener Schnitzel, breaded veal cutlet, saute.....	28.95
Short Rib of Beef with horseradish sauce.....	28.95
Jaeger Schnitzel, unbreaded veal cutlet, cream sauce, mushrooms..	29.95
Zwiebelrostbraten, sirloin steak, wine sauce, capers & fried onions.	30.95

Vegetarian and Pasta Selections

Penne with Vodka Sauce.....	16.95
Ravioli du Jour, please inquire.....	16.95
Rigatoni with plum tomato, roasted eggplant, garlic & olive oil....	18.95
Penne Primavera, saute with vegetables, garlic and olive oil.....	17.95

Home Fries
Mashed Potato

Baked Potato
Homemade Spaetzle

French Fries
Potato Pancakes

